

aurora

奧羅拉

意式家常美味

感受意式地道風情、尋味意饌色香世界、「奧羅拉」主廚由意大利產地嚴選時令食材、美酒、風乾火腿切肉、芝士等農產品、由心演繹最經典精緻的意國傳統美膳及地方名菜。

必嚐大廚家傳秘方薄餅、經過 48 小時發酵的麵團以專業烤爐焗製、薄餅入口酥脆內軟。各式手工意粉以意大利麵粉按傳統配方製成、滿是麥香與陽光氣息。

奧羅拉內設酒吧為君調製特色雞尾酒、來到戶外露台、慢慢細味一杯屢獲殊榮的葡萄酒並欣賞澳門全景、您將真正感受到意國情懷。

Italy's La Dolce Vita

Go on a culinary journey through Italy with Aurora, and savor authentic local Italian delicacies. The finest of seasonal ingredients and produce are sourced by our head chef directly from Italy.

Our chef's secret pizza recipe is baked at 340°C oven after 48-hours of preparation, it is perfectly crisp and soft. Our homemade pasta follows a traditional recipe. It is truly Italy in every bite.

Sip on delicious award-winning wines and admire the panoramic views of Macau on our outdoor terrace. This is La Dolce Vita.

我們的可持續海產選購優先考慮經過國際機構認證的海鮮，包括MSC 海洋管理委員會、ASC 水產養殖管理委員會、GAA全球水產養殖聯盟—BAP最佳水產養殖規範、GLOBAL G.A.P.水產養殖驗證及其他標準。

我們積極減少食物浪費，以一次性塑膠替代品為外帶包裝，以降低碳足跡。

我們現已全面使用走地雞蛋。



素食

不含肉類或海鮮



新素肉

新素肉是指由植物原料(100% 素食)製成的產品，旨在模仿肉類的味道和質地，但對環境的影響比肉類更低



可持續發展海鮮

選取可持續方式捕撈或養殖的海鮮，維護海洋生物多樣性及生態系統，守護海洋福祉，以及依賴漁業的社區生計

Our sustainable sourcing guidelines for seafood prioritize seafood certified by international bodies such as MSC, ASC, Global Aquaculture Alliance (BAP), the GLOBAL G.A.P Aquaculture Certification and other standards.

We actively work to reduce our food waste and offer alternatives to single-use plastic for takeaway packaging.

We are committed to using free-range eggs exclusively.



Vegetarian

Contains no meat or seafood



Plant-based meat alternative

Plant-based meat refers to products made from plants (100% vegetarian) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options



Sustainably-sourced seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities

招牌共享套餐 Signature Sharing Set Menu

澳門幣
MOP 2,888 三至四位用
3-4 Persons

前菜 Appetizers

【自家製新鮮麵包 Homemade Freshly Baked Bread】

原種番茄配水牛芝士 Burrata Cheese and Tomato

羅勒青醬, 陳年香醋 Basil Condiment, Aged Balsamic

意式薄片生牛肉 Fassona Beef Carpaccio

酸豆, 帕瑪森芝士, 酸紅洋蔥 Caperberries, Parmigiano Reggiano, Pickled Red Onions

烤雞凱撒沙律 Grilled Chicken Caesar Salad

羅馬生菜心, 香蒜麵包粒, 香脆培根 Romaine Heart, Garlic Croutons, Crispy Bacon

是日精選餐湯 Soup of the Day

主菜 Main Courses

蜆肉扁麵 Linguine alle Vongole

脆炸蒜片, 蜆肉, 番茜 Crispy Garlic, Clams, Parsley

意大利辣肉腸薄餅 Diavola Pizza

水牛奶芝士, 辣肉腸 Mozzarella, Spicy Salami

帶骨和牛肉眼扒35安士 Bone-in Prime Wagyu Beef Ribeye 35oz

美國南加州 Brandt Beef, Southern California USA

甜品 Desserts

經典提拉米蘇 Classic Tiramisu

意大利軟芝士忌廉, 濃縮咖啡, 咖啡甜酒 Mascarpone Cheese, Espresso, Kahlua

開心果奶酪酥餅 Pistachio Cannoli

乳清芝士, 烤開心果仁 Ricotta Cheese, Toasted Pistachio

配果汁, 咖啡或茶

Selection of Juices, Coffee or Tea

請告知您的服務員關於任何食物過敏或餐飲限制。價格為澳門幣並需加收10%服務費。

Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service.